




APPETIZERS

TUDELA ASPARAGUS 🌿	17 €
Grilled white Tudela asparagus with extra virgin olive oil and salt.	
GRILLED VEGETABLES 🌿🌍	12 €
Seasonal grilled vegetables and basil oil.	
ZUCCHINI CREAM SOUP 🌿🌍	11 €
Zucchini creamy soup made with goat cheese mousse.	
MARINATED SALMON	16 €
Marinated salmon, red onion, celeriac puree and fresh shoots.	
AVOCADO SALAD	17 €
Salad of avocado, prawns and cucumber pico de gallo.	
SCALLOPS AND BOLETUS SALAD	19 €
Grilled scallop, wild asparagus and boletus with ham and pistachio vinaigrette.	
TASTING OF CHEESES 🌿	16 €
Selection of Castilla y León cheeses.	
CROQUETTES	12 €
Home-made Iberian ham croquettes.	
FREE-RANGE EGGS 🌿🌍	12 €
With spanish ratatouille and fries.	
ECOLOGICAL TOMATO SALAD 🌿🌍	12 €
Tomatoes, La Setera fresh cheese, Kalamata olives and arugula.	


RICES

CREAMY VEGETABLE RICE 🌿🌍	16 €
Wild asparagus risotto with green beans and artichokes.	
RICE OF THE MONASTERY (ESTIMATED PREPARATION TIME 20 MIN) 🌍	15 €
Soupy rice with seasonal vegetables and tender marinated pork ribs.	

FISH

WILD HAKE 	25 €
Wild hake fish, leeks cream, garlic sprouts and crispy iberian ham powder.	
COD 	24 €
Cod, home-made tomato sauce and sautéed vegetables.	
SEA BASS 	25 €
Sea bass, seasonal vegetables and red mojo (Spanish sauce).	
WILD CALAMARI	24 €
Wild calamari, alioli, pesto, calamari ink sauce and confitted tomatoes.	
RED TUNA	27 €
Red tuna tataki, pineapple pico de gallo and quince and passion fruit cream.	

MEATS

SUCKLING LAMB BROCHETTE	23 €
Castilla y Leon suckling lamb brochette with green salad.	
SUCKLING LAMB CUTLETS 	22 €
Castilla y León suckling lamb cutlets with roasted red peppers and French fries.	
IBERIAN PORK SHOULDER	18 €
Iberian pork shoulder, apple, pear, and raisin chutney and crunchy corn.	
VEAL 	26 €
Freisian beef fillet with carrot textures.	
BEEF SIRLOIN 	28 €
45 days aged tenderloin, French fries and Padron green peppers.	
VEAL TATAKI	21 €
Veal Tataki, chimichurri sauce, black garlic cream and crispy onion.	
ROAST SUCKLING LAMB (PRE-ORDERED, MIN. 2 GUESTS)	49 €
Castilla y León suckling lamb roasted in the traditional style with its salad.	

Prices include VAT. For more information about allergens, please ask our staff.

DESSERTS

COCOA SPONGE CAKE With stout sauce.	8 €
CHEESECAKE With red fruit coulis.	8 €
PINEAPPLE INFUSION White rum smoothie, chocolate chips and coconut cream.	8 €
FRENCH TOAST Home-made brioche French toast with light citrus cream and cinnamon powder.	8 €
MILLEFEUILLE Monastery puff pastry millefeuilles with pastry cream and cream.	8 €
FRUITS Fresh seasonal fruit mosaic	8 €

(*) Dishes available after hours. Prices with I.V.A. included. Check with the waiter for more information about allergens.

